

## APPETIZERS

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- ★ **TRIO OF SPREADS** | WHITE BEAN-ROASTED GARLIC, TRUFFLE-HERB GOAT CHEESE, ARTICHOKE TAPENADE, PITA BREAD 10
- TUNA TARTARE** | STICKY RICE CAKE, SOY-WASABI GLAZE, GINGER-PICKLED CUCUMBER\* 14
- ★ **CRISP CALAMARI** | SWEET CHILI DRIZZLE, CILANTRO 12
- NEW ENGLAND CRAB CAKES** | TOMATO AIOLI, PETITE GREENS, GOAT CHEESE, PEAR, SMOKED TOMATO VINAIGRETTE 15
- SEASONAL MUSHROOM RISOTTO** | TRUFFLE SCENTED, PARMESAN 11 APPETIZER | 22 ENTRÉE

## SOUPS

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- ★ **YELLOW TOMATO BISQUE** | CHIVE OIL, CHEDDAR TWIST 6 CUP | 8 BOWL
- ROASTED ONION BISQUE GRATINÉE** | GRUYERE, SHERRY 7 CUP | 9 BOWL
- ★ **BOSTON CLAM CHOWDER** | CRISPY CLAM 7 CUP | 9 BOWL
- ★ **SOUP SAMPLER DUO** | TWO FOUR-OUNCE SELECTIONS FROM ABOVE 9

## SIDE SALADS

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- BITTERSWEET SALAD** | GRAPEFRUIT, ORANGE, FRISEE, ENDIVE, SPINACH, PICKLED FENNEL, YOGURT-MINT DRESSING 10
- TOY-BOX TOMATOES WITH FRESH MOZZARELLA** | TEMPURA ASPARAGUS, BASIL, AGED BALSAMIC 11
- ★ **BABY LOLA ROSSA & TANGO LETTUCES** | RASPBERRY VINAIGRETTE, CANDIED PECANS, GREAT HILL BLUE CHEESE 13
- ★ **SIMPLY GREENS** | CUCUMBER, TOMATO, CHAMPAGNE VINAIGRETTE 7

## ENTREE SALADS

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- ★ **CURRIED CHICKEN SALAD** | TOASTED ALMONDS, GRAPES, PETITE GREENS SALAD, GRILLED PITA BREAD 16
- ★ **AVOCADO & CRAB SALAD** | BACON, TOMATOES, CHOPPED EGG, GREENS, HONEY-LIME VINAIGRETTE 22
- ★ **LONG WHARF CHOPPED SALAD** | CHICKEN, SHRIMP, CRANBERRIES, GREAT HILL BLUE CHEESE, PEAR, TOMATO, BACON, ALMONDS, RED WINE VINAIGRETTE 13 HALF | 21 ENTRÉE
- ★ **CAESAR SALAD** | WHITE ANCHOVIES, CHOPPED EGG, CAPERS, GARLIC CROUTONS, PARMESAN 9 HALF | 14 ENTRÉE  
WITH BLACKENED TUNA 21 HALF | 26 ENTRÉE WITH GRILLED SALMON 19 HALF | 24 ENTRÉE WITH GRILLED CHICKEN 14 HALF | 19 ENTRÉE

### ★ CL EXPRESS LUNCH

ITEMS NOTED WITH THE CL STAR CAN BE PREPARED QUICKLY TO MAXIMIZE YOUR TIME.

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## PIZZETTAS (TEN-INCH PIZZAS)

- MARGARITA PIZZETTA** | TOMATO, FRESH MOZZARELLA, BASIL 11
- WHITE PIZZETTA** | CHICKEN-APPLE SAUSAGE, OVEN-CURED TOMATOES, MARINATED PORTABELLAS, ARUGULA 13
- PIZZETTA RUSTICA** | FIG, PROSCIUTTO HAM, PICANTE MOUNTAIN GORGONZOLA 15
- PIZZETTA NOVA** | SMOKED SALMON, CRÈME FRAICHE, CAPER, ONION, EGG, SALMON ROE 16
- ARTISAN PIZZETTA** | SMOKED PEPPERONI, SAUSAGE, TOMATO, RED ONION, BASIL 13

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## SANDWICHES

ALL SANDWICHES ARE SERVED WITH A CHOICE OF EITHER SPICED FRIES OR FIELD GREENS WITH CHAMPAGNE VINAIGRETTE

- CL BURGER** | SCALLION AIOLI, TOMATO CHUTNEY, SLICED PICKLE, SPICED FRIES\* 14
- CHICKEN SANDWICH** (GRILLED OR CRISPY) | BASIL MAYONNAISE, BACON, LETTUCE, TOMATO, ONION, SWISS CHEESE 14
- ★ **CRISPY SCALLOP ROLL** | PORTUGUESE BREAD, GINGERED SLAW, SCALLION, SWEET-CHILI AIOLI 17
- GRILLED PROSCIUTTO & GRUYERE MELT** | HARVEST MULTIGRAIN, WILTED ARUGULA 14
- ★ **SALMON SALAD HERB WRAP** | LETTUCE, TOMATO, CHOPPED EGG, BACON 14

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## ENTRÉES

- CHICKEN & GNOCCHI FRANCAISE** | CONFIT TOMATOES, SPINACH, CHARDONNAY-LEMON BUTTER SAUCE 25
- ★ **CASARECCE PASTA** | ROASTED SWEET PEPPER SAUCE, GRILLED CHICKEN, BACON, TOMATOES, RAPINI, MUSHROOMS 23
- ★ **SPINACH RAVIOLI IN WHITE WINE SAUCE** | ARTICHOKE, TOMATOES, OLIVES, BASIL 22
- CARAMELIZED RIB EYE STEAK\*** | MARROW BASTED, GARLIC & SHALLOT CRISPS 31
- PAN ROASTED FLOUNDER** | TOMATOES, ASPARAGUS, ARTICHOKE CRISPS, CHAMPAGNE-MUSTARD BUTTER SAUCE 26
- SIMPLY GRILLED ATLANTIC SALMON** | STEWED WHITE BEANS, BABY GREEN BEANS 26
- ★ **CL FISH N' CHIPS** | REMOULADE, GINGERED SLAW, PICKLED CUCMBER 18

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## SIDES

- BROCCOLINI** 5
- RAPINI, GORGONZOLA, PINE NUTS** 6
- SPICED FRENCH FRIES** 5
- WHITE BALSAMIC MARINATED TOMATOES** 6
- MACARONI N' CHEESE** 6

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## NOTES

- ★ EXPRESS LUNCH ITEMS
- GLUTEN FREE AND VEGETARIAN MENU AVAILABLE UPON REQUEST.
- PRIVATE DINING EVENTS ARE AVAILABLE FOR PARTIES UP TO 165.
- PLEASE CONSULT OUR CATERING MANAGER FOR AVAILABILITY.
- AN 18% GRATUITY MAY BE ADDED TO PARTIES OF EIGHT OR LARGER.
- \* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## APPETIZERS

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**TRIO OF SPREADS** | WHITE BEAN-ROASTED GARLIC, TRUFFLE-HERB GOAT CHEESE, ARTICHOKE TAPENADE, PITA BREAD 10

**SPINACH & RICOTTA FARMHOUSE DUMPLING** | PARMESAN, MUSHROOMS, ARTICHOKE CRISPS 12

**NORTHERN SHRIMP N' GRITS** | ROASTED PEPPERS, LINGUICA SAUSAGE, FOUR STAR FARMS STONE MILLED POLENTA 12

**TUNA TARTARE** | STICKY RICE CAKE, SOY-WASABI GLAZE, GINGER-PICKLED CUCUMBER\* 14

**CRISP CALAMARI** | SWEET CHILI DRIZZLE, CILANTRO 12

**MINI LOBSTER ROLLS** | BUTTER POACHED MAINE LOBSTER, PORTUGUESE BREAD, MICRO CELERY 14

**NEW ENGLAND CRAB CAKES** | TOMATO AIOLI, PETITE GREENS, GOAT CHEESE, PEAR, SMOKED TOMATO VINAIGRETTE 15

**SEASONAL MUSHROOM RISOTTO** | TRUFFLE SCENTED, PARMESAN 11 APPETIZER | 22 ENTRÉE

## SOUPS

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**YELLOW TOMATO BISQUE** | CHIVE OIL, CHEDDAR TWIST 6 CUP | 8 BOWL

**ROASTED ONION BISQUE GRATINÉE** | GRUYERE, SHERRY 7 CUP | 9 BOWL

**BOSTON CLAM CHOWDER** | CRISPY CLAM 7 CUP | 9 BOWL

**SOUP SAMPLER DUO** | TWO FOUR-OUNCE SELECTIONS FROM ABOVE 9

## PIZZETTAS (TEN-INCH PIZZAS)

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**MARGARITA PIZZETTA** | TOMATO, FRESH MOZZARELLA, BASIL 11

**WHITE PIZZETTA** | CHICKEN-APPLE SAUSAGE, OVEN-CURED TOMATOES, MARINATED PORTABELLAS, ARUGULA 13

**PIZZETTA RUSTICA** | FIG, PROSCIUTTO HAM, PICANTE MOUNTAIN GORGONZOLA 15

**PIZZETTA NOVA** | SMOKED SALMON, CRÈME FRAICHE, CAPER, ONION, EGG, SALMON ROE 16

**ARTISAN PIZZETTA** | SMOKED PEPPERONI, SAUSAGE, TOMATO, RED ONION, BASIL 13

## SALADS

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**BITTERSWEET SALAD** | GRAPEFRUIT, ORANGE, FRISEE, ENDIVE, SPINACH, PICKLED FENNEL, YOGURT-MINT DRESSING 10

**TOY-BOX TOMATOES WITH FRESH MOZZARELLA** | TEMPURA ASPARAGUS, BASIL, AGED BALSAMIC 11

**BABY LOLA ROSSA & TANGO LETTUCES** | RASPBERRY VINAIGRETTE, CANDIED PECANS, GREAT HILL BLUE CHEESE 13

**SIMPLY GREENS** | CUCUMBER, TOMATO, CHAMPAGNE VINAIGRETTE 7

**LONG WHARF CHOPPED SALAD** | GRILLED CHICKEN, SHRIMP, CRANBERRIES, GREAT HILL BLUE CHEESE, PEAR, TOMATO, BACON, ALMONDS, RED WINE VINAIGRETTE 13 HALF | 21 ENTRÉE

**CAESAR SALAD** | WHITE ANCHOVIES, CHOPPED EGG, CAPERS, GARLIC CROUTONS, PARMESAN 9 HALF | 14 ENTRÉE  
WITH BLACKENED TUNA 21 HALF | 26 ENTRÉE    WITH GRILLED SALMON 19 HALF | 24 ENTRÉE    WITH GRILLED CHICKEN 14 HALF | 19 ENTRÉE

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## LAND

- CHICKEN & GNOCCHI FRANCAISE** | CONFIT TOMATOES, SPINACH, CHARDONNAY–LEMON BUTTER SAUCE 25
- CASARECCE PASTA** | ROASTED SWEET PEPPER SAUCE, GRILLED CHICKEN, BACON, TOMATOES, RAPINI, MUSHROOMS 23
- SPINACH RAVIOLI IN WHITE WINE SAUCE** | ARTICHOKE, TOMATOES, OLIVES, BASIL 22
- BERKSHIRE PORK OSCAR** | TOPPED WITH CRAB CAKE, ASPARAGUS, BÉARNAISE SAUCE 31
- CL BURGER** | SCALLION AIOLI, TOMATO CHUTNEY, SLICED PICKLE, SPICED FRIES\* 14
- LIVER & ONIONS** | BRAISED LEEKS, HOUSE MADE BACON, LEMON-GARLIC DRIZZLE, PORCINI-POTATO PIEROGI 28
- CARAMELIZED RIB EYE STEAK\*** | MARROW BASTED, GARLIC & SHALLOT CRISPS 31
- COFFEE & BROWN SUGAR CURED BEEF TENDERLOIN\*** | AVOCADO-HEIRLOOM TOMATO SALAD, MOLE ROJO 36

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## SEA

- PAN ROASTED FLOUNDER** | TOMATOES, ASPARAGUS, ARTICHOKE CRISPS, CHAMPAGNE–MUSTARD BUTTER SAUCE 26
- SIMPLY GRILLED ATLANTIC SALMON** | STEWED WHITE BEANS, BABY GREEN BEANS 26
- CARAMELIZED “DAY BOAT” SCALLOPS** | MUSHROOM RAVIOLI, ARUGULA, TARRAGON CREAM SAUCE 31
- HOISIN BARBECUED RARE TUNA** | BABY BOK-CHOY, STICKY RICE CAKE, DASHI-SOY BROTH\* 28
- CL FISH N’ CHIPS** | REMOULADE, GINGERED SLAW, PICKLED CUCUMBER 18

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## SIDES

- BROCCOLINI** 5
- RAPINI, GORGONZOLA, PINE NUTS** 6
- SPICED FRENCH FRIES** 5
- WHITE BALSAMIC MARINATED HEIRLOOM TOMATOES** 6
- FOUR STAR FARMS POLENTA, GOAT CHEESE, CURED TOMATOES** 6
- “OLD SCHOOL” MACARONI N’ CHEESE** 6
- PORCINI OR PLAIN WHIPPED POTATOES** 5

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## NOTES

GLUTEN FREE AND VEGETARIAN MENU AVAILABLE UPON REQUEST.  
PRIVATE DINING EVENTS ARE AVAILABLE FOR PARTIES UP TO 165. PLEASE CONSULT OUR CATERING MANAGER FOR AVAILABILITY.  
AN 18% GRATUITY MAY BE ADDED TO PARTIES OF EIGHT OR LARGER.  
\* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# VEGETARIAN & VEGAN

## APPETIZERS

- TRIO OF SPREADS** | WHITE BEAN-ROASTED GARLIC, TRUFFLE-HERB GOAT CHEESE, ARTICHOKE TAPENADE, PITA BREAD 10 ★
- SPINACH & RICOTTA FARMHOUSE DUMPLING** | PARMESAN, MUSHROOMS, ARTICHOKE CRISPS 12
- EXOTIC MUSHROOM RISOTTO** | TRUFFLE SCENTED, PARMESAN 11 APPETIZER | 22 ENTRÉE ★
- YELLOW TOMATO BISQUE** | CHIVE OIL, CHEDDAR TWIST 6 CUP | 8 BOWL
- MARGARITA PIZZETTA** | TOMATO, FRESH MOZZARELLA, BASIL 11 ★
- WHITE MUSHROOM PIZZETTA** | OVEN-CURED TOMATOES, MARINATED PORTABELLAS, ARUGULA 13 ★
- FIG & GORGONZOLA PIZZETTA** | FIG, PICANTE MOUNTAIN GORGONZOLA 15

## SALADS

- BITTERSWEET SALAD** | GRAPEFRUIT, ORANGE, FRISEE, SPINACH, PICKLED FENNEL, YOGURT-MINT DRESSING 10
- TOY-BOX TOMATOES WITH FRESH MOZZARELLA** | TEMPURA ASPARAGUS, BASIL, AGED BALSAMIC 11 ★
- BABY LOLA ROSSA & TANGO LETTUCES** | RASPBERRY VINAIGRETTE, CANDIED PECANS, GREAT HILL BLUE CHEESE 13 ★
- SIMPLY GREENS** | CUCUMBER, TOMATO, CHAMPAGNE VINAIGRETTE 7 ★
- NEW ENGLAND SALAD** | FIELD GREENS, CRANBERRIES, GREAT HILL BLUE CHEESE, PEAR, TOMATO, ALMONDS, RED WINE VINAIGRETTE 10 HALF | 18 ENTRÉE ★

## ENTRÉES

- VEGETARIAN CASARECCE PASTA** | ROASTED SWEET PEPPER SAUCE, TOMATOES, RAPINI, MUSHROOMS 20
- SPINACH RAVIOLI IN WHITE WINE SAUCE** | ARTICHOKE, TOMATOES, OLIVES, BASIL 22
- RICOTTA GNOCCHI** | TRUFFLE TARRAGON CREAM SAUCE, SHIMEJI MUSHROOMS, MICRO ARUGULA 21
- CURRIED-CARROT SEITAN FRICASSEE** | SUMMER SQUASH VEGAN RAVIOLI, CILANTRO, SESAME CARROT SALAD 25 ★
- HOISIN GLAZED CRISPY TOFU** | BABY BOK-CHOY, STICKY RICE CAKE, DASHI-SOY BROTH (BROTH CONTAINS FISH) 23 ★

## SIDES

- BROCCOLINI** 5 ★
- RAPINI, GORGONZOLA, PINE NUTS** 6 ★
- SPICED FRENCH FRIES** 5 ★
- BALSAMIC MARINATED TOMATOES** 6 ★
- “OLD SCHOOL” MACARONI N’ CHEESE** 6
- PORCINI OR PLAIN WHIPPED POTATOES** 5

## NOTES

★ DENOTES DISHES THAT CAN BE PREPARED VEGAN UPON REQUEST

PRIVATE DINING EVENTS ARE AVAILABLE FOR PARTIES UP TO 165.  
PLEASE CONSULT OUR CATERING MANAGER FOR AVAILABILITY.  
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# GLUTEN FREE & CELIAC

## APPETIZERS

- ★ **GF TRIO OF SPREADS** | WHITE BEAN-ROASTED GARLIC, TRUFFLE-HERB GOAT CHEESE, ARTICHOKE TAPENADE, CRACKERS 10
- ★ **EXOTIC MUSHROOM RISOTTO** | TRUFFLE SCENTED, PARMESAN 11 APPETIZER | 22 ENTRÉE
- GF YELLOW TOMATO BISQUE** | CHIVE OIL 6 CUP | 8 BOWL

## SALADS

- ★ **BITTERSWEET SALAD** | GRAPEFRUIT, ORANGE, FRISEE, SPINACH, PICKLED FENNEL, YOGURT-MINT DRESSING 10
- BABY LOLA ROSSA & TANGO LETTUCES** | RASPBERRY VINAIGRETTE, CANDIED PECANS, GREAT HILL BLUE CHEESE 13
- ★ **SIMPLY GREENS** | CUCUMBER, TOMATO, CHAMPAGNE VINAIGRETTE 7
- ★ **LONG WHARF CHOPPED SALAD** | GRILLED CHICKEN, SHRIMP, CRANBERRIES, GREAT HILL BLUE CHEESE, PEAR, TOMATO, BACON, ALMONDS, RED WINE VINAIGRETTE 13 HALF | 21 ENTRÉE
- GF CAESAR SALAD** | WHITE ANCHOVIES, CHOPPED EGG, CAPERS, PARMESAN 9 HALF | 14 ENTRÉE
- WITH BLACKENED TUNA 21 HALF | 26 ENTRÉE WITH GRILLED SALMON 19 HALF | 24 ENTRÉE WITH GRILLED CHICKEN 14 HALF | 19 ENTRÉE

## ENTRÉES

- GF PENNE PASTA** | ROASTED SWEET PEPPER SAUCE, GRILLED CHICKEN, BACON, TOMATOES, RAPINI, MUSHROOMS 23
- ★ **GFCL BURGER** | SCALLION AIOLI, TOMATO CHUTNEY, SLICED PICKLE, FIELD GREENS\* 14
- ★ **GF CARAMELIZED RIB EYE STEAK\*** | MARROW BASTED, GARLIC CRISPS 31
- ★ **COFFEE & BROWN SUGAR CURED BEEF TENDERLOIN\*** | AVOCADO-HEIRLOOM TOMATO SALAD, MOLE ROJO 36
- ★ **SIMPLY GRILLED ATLANTIC SALMON** | STEWED WHITE BEANS, BABY GREEN BEANS 26
- CARAMELIZED “DAY BOAT” SCALLOPS** | GF GNOCCHI, MUSHROOMS, ARUGULA, TARRAGON CREAM SAUCE 31
- ★ **HOISIN BARBECUED RARE TUNA** | BABY BOK-CHOY, STICKY RICE CAKE\* 28

## SIDES

- BROCCOLINI** 5 ★
- RAPINI, GORGONZOLA, PINE NUTS** 6 ★
- BALSAMIC MARINATED TOMATOES** 6 ★
- WHIPPED POTATOES** 6
- PORCINI WHIPPED POTATOES** 5

## NOTES

★ DENOTES DISHES THAT CAN BE PREPARED DAIRY FREE UPON REQUEST

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## INFANTS

EARTH'S BEST ORGANIC FORMULA WITH STERILIZED BOTTLE 6

EARTH'S BEST ORGANIC (2.5OZ) JARRED 1ST BABY FOOD 4

(SELECT TWO)

BANANA, APPLE, PEAR, SWEET POTATO, SWEET PEA, CARROT

EARTH'S BEST ORGANIC (4OZ) JARRED 2ND BABY FOOD 6

(SELECT TWO)

PEACH-OATMEAL BANANA, BANANA-PEACHES-RASPBERRY, APPLE-APRICOT

PEAR, SWEET POTATO, PEAS & BROWN RICE, CARROTS

WINTER SQUASH, CHICKEN-MANGO RISOTTO, TENDER BEEF & SPINACH

## CLASSIC ENTRÉES

(SERVED WITH A SELECTION OF TWO SIDES)

GRILLED CHEESE SANDWICH 6

PEANUT BUTTER & STRAWBERRY JELLY SANDWICH 6

WAGON WHEELS WITH TOMATO SAUCE OR BUTTER 6

CHICKEN TENDERS WITH HONEY MUSTARD SAUCE 8

HAMBURGER (PREPARED WELL DONE)\* 7

ALL BEEF HOT DOG 6

## APPETIZERS

(OFFERED A LA CARTE)

MIXED FRUIT CUP 5

GREENS SALAD WITH RANCH DRESSING 4

CUCUMBERS & CARROT STICKS WITH RANCH DRESSING 3

CAMPBELL'S CHICKEN NOODLE SOUP 3

NEW ENGLAND CLAM CHOWDER 3

## SIDES

(A LA CARTE SIDES ARE AVAILABLE FOR \$3 EACH)

APPLE SAUCE

ORGANIC STRAWBERRY YOGURT

STEAMED CARROTS WITH BUTTER

BROCCOLINI

MASHED POTATOES (DINNER ONLY)

FRENCH FRIES

## YOUNG ADULTS

CHICKEN AND VEGETABLE PASTA PRIMAVERA 12

GRILLED CHICKEN BREAST WITH MASHED POTATOES AND  
BROCCOLINI (DINNER ONLY) 12

SEARED SALMON WITH MASHED POTATOES  
AND BROCCOLINI (DINNER ONLY) 12



## BEVERAGES

(\$2 EACH)

MILK

JUICE (ORANGE, APPLE OR CRANBERRY)

SOFT DRINKS

LEMONADE OR ICED TEA

## DESSERT

(\$2 EACH)

BLONDIE

CHOCOLATE CHIP COOKIES

STRAWBERRIES AND CREAM

ICE CREAM SANDWICH

## MARTINIS (11 EACH) —————

**CHOCOLATINI** | VANILLA VODKA, DARK GODIVA, KAHLÚA CHOCOLATE

★ **CARAMELTINI** | VANILLA VODKA, BAILEY'S, KAHLÚA, FRANGELICO, CARAMEL

**TIRAMISUTINI** | VANILLA VODKA, GODIVA WHITE, KAHLÚA, AMARETTO, CREAM

**ESPRESSOTINI** | ESPRESSO VODKA, KAHLÚA, WHITE GODIVA AND ESPRESSO

**VANILLA-PINEAPPLETINI** | VANILLA RUM, PINEAPPLE RUM, CRANBERRY

**ALMONDTINI** | FRANGELICO, DARK GODIVA, MALIBU, WHITE CRÈME DE CACAO

## COFFEES (10 EACH) —————

**IRISH COFFEE** | IRISH WHISKEY, BAILEY'S, BROWN SUGAR, WHIPPED CREAM

**SPANISH COFFEE** | COURVOISIER VS, KAHLUA, WHIPPED CREAM

★ **CHOCOLATE BISCOTTI** | FARATTI BISCOTTI FAMOSI,  
DISARONNA AMARETTO, GODIVA LIQUEUR, WHIPPED CREAM

**CAFÉ VANIGLIA** | ABSOLUT VANILLA, AMARETTO DISARONNO, FRANGELICO

**CAFÉ DOLCE** | BUTTERSCOTCH SCHNAPPS, AMARETTO, WHIPPED CREAM

**CAFÉ ZENZERO** | BUTTERSCOTCH SCHNAPPS,  
BAILEY'S IRISH CREAM, BOL'S CINNAMON LIQUER

## PORTS, SHERRIES & DESSERT WINES —————

FONSECA VINTAGE PORTO, 2000 14

TRENTADUE CHOCOLATE AMORE 9

GRAHAM'S 10 YEAR OLD TAWNY 9

GRAHAM'S 30 YEAR OLD TAWNY 17

SANDEMAN FINO DRY 8

OSBORNE PEDRO XIMENEZ 1827 10

HARVEY'S BRISTOL CREAM 8

ALFONSO BOERI MOSCATO D'ASTI "RIBOTA", PIEDMONT, ITALY 8

VIDAL INNISKILLIN, ICE WINE, NIAGARA, CANADA 15



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## DESSERT

### ★ COCONUT CREAM TART

CARAMEL–BOURBON–TOFFEE SAUCE  
8

### CHOCOLATE CARAMEL TORTE

CHANTILLY CREAM, MINT CHOCOLATE SOIL  
9

### COOKIES N' CREAM ICE CREAM

MACERATED STRAWBERRIES  
8

### ★ WARM BLONDIE SUNDAE

WHITE CHOCOLATE–ESPRESSO ICE CREAM,  
ALMOND PRALINE, DOLCE DU LECHE SAUCE  
10

### “BIG CHOCOLATE CUPCAKE”

CREAM CHEESE ICING, VANILLA FILLING  
6

### LEMON–COCONUT TORTE

SWEET KAFFIR LIME MINT DRIZZLE, CHANTILLY CREAM  
9

### NEW ENGLAND CHEESES

ALMONDS, FIG CHUTNEY, CRANBERRY-APPLE TOAST  
BLYTHEDALE FARM BRIE (CORINTH, VT)  
VERMONT CREAM & BUTTER COUPOLE (WEBSTERVILLE, VT)  
SPRING BROOK FARM TARENDAISE (READING, VT)  
WESTFIELD FARM CLASSIC BLUE LOG (HUBBARDSTON, MA)  
TWO SELECTIONS \$15  
THREE SELECTIONS \$19  
FOUR SELECTIONS \$24

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★ SIGNATURE SERIES